

## Recipes by Chef Nancy Russman ©2008



## **ITALIAN BEANS AND PASTA**

Ingredients	Amount
Tomato, diced can	1 - 15ounce can
Beans, cannellini drained and rinsed	1 – 15 ounce can
Oil	1 – 2 tablespoons, enough to cover
Onion, green diced	1 bunch green
Garlic, fresh minced	1 – 2 cloves
Pepper, black	To taste
Basil, chiffonade	1 tablespoon
Pasta, cooked	8 ounces of pasta
Parmesan, grated fresh	To Taste

## Method:

- Open tomatoes, and drain and rinse beans, set aside
- Put oil in a sauté pan and let it get hot
- Put onion in pan and cook about 1 minute, add garlic
- Saute another minute then add tomatoes, beans and black pepper, stir to heat through
- Add pasta, stir, serve warm with fresh basil and grated Parmesan

